



PLAISIR

## Estate Red 2020

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**VARIETY:** Red Blend (51% Cabernet Sauvignon, 18% Shiraz, 10% Cabernet Franc, 7% Pinot Noir, 6% Malbec, 5% Petit Verdot & 3% Merlot)

**WINE OF ORIGIN:** Simonsberg-Paarl

**ANALYSIS:** ALC: 14.5% | RS: 2.9 g/l | PH: 3.65 | TA: 5.4 g/l

**TYPE:** Red | **STYLE:** Dry | **BODY:** Full

**PACK:** Bottle | **SIZE:** 750 ml | **CLOSURE:** Cork

**TOTAL PRODUCTION:** 10 600 six bottle cases

**COLOUR:** Ruby Garnett

**BOUQUET:** Aromatic nose with black cherry fruit and hints of spice and vanilla and oak.

**TASTE:** Full-bodied, yet elegant and mature. This is a fruit-dominated wine with blackberries, cassis, white chocolate followed by some cigar box and light pencil shavings. Subtle tannins linger with sweet red berry fruit on the finish.

**FOOD PAIRING:** Very versatile, this wine is made for hearty food and would best complement all red meat or mushroom dishes.

**AGEING POTENTIAL:** This wine will mature well for 5-10 years

**VITICULTURIST:** Alec Versveld

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### IN THE VINEYARD:

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir wines. Situated on the east and northeast facing slopes of the Simonsberg Mountain, Plaisir Wine Estate is bordered by the towns of Stellenbosch, Franschhoek and Paarl. The vineyards for this wine, between 12 and 15 years of age, are all located on Plaisir Wine Estate on south-eastern slopes of the Simonsberg Mountain planted in weathered, decomposed granite soils where high mountain peaks shade the vineyards from the hot, late afternoon sun. This slows down ripening, resulting in wines with a very typically rich fruit complexity and well-ripened tannins.

### IN THE CELLAR:

The grapes were hand-harvested from various vineyards at between 24.9° and 25.4° Balling. The grapes were destemmed, then sorted and pumped into stainless steel tanks. The grapes were fermented at 24 °C. The juice was pumped over the skins daily to extract colour, tannins and flavour. On several occasions the juice was emptied from the tanks and then pumped back over the skins of the same tank (rack and return). Once fermentation was completed, the wine was left on the skins for a further 6 -8 days to macerate. The wine was racked off the skins and malolactic fermentation was completed, partially in barrels and in tanks. The wine was then racked and transferred to 300 liter French oak barrels (New, 2<sup>nd</sup> fill and 3<sup>rd</sup> fill) to mature for 16 to 22 months.

